

Homebrew-
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Homebrew-Helper Recipes

Ale

<u>American Brown Ale</u>	Extract With Specialty Grains	It's medium-bodied, brown, righteously bitter with a hoppy a invention of American homebrewers who know no limits wh
<u>Courage Bulldog Strong Ale</u>	All Grain	English bottled pale ale. Rich malt, peppery hop and some nose. Pronounced hop on the tongue, long complex finish, dry with fruit notes.
<u>Draught Bass</u>	All Grain	English cask-conditioned ale. Complex aroma of hop resin, pronounced sulphur. Multi-layered mouthfeel, pronounced delicate hop, long polished finished with apple notes.
<u>ESB - Extra Special Bitter</u>	All Grain	More malty than your typical pale ale with a roasted charact brown. This malty roasted flavor is created from the caramale pale, and Maris Otter malts.
<u>ESBB - Extra Special British Bitter</u>	All Grain	ESB type beers appear to be growing in popularity. This br the Munton's British 2-Row Pale malt and the British Ale ye and hops give this one a rich taste, nutty flavor, medium col
<u>House Ale</u>	All Grain	A simple brew, full flavor and body come from the 13 pound ounces of hops.
<u>Original Hempten Ale</u>	All Grain	In a brewing industry today where fruits, chocolate, coffee, even garlic are finding their way into the brew kettles and b finest breweries in the country, why not hempt?
<u>Red Hawk Ale</u>	Extract	This beer is like the Sierra Nevada Celebration Ale, rich an refreshing, hoppy character.
<u>Red Rover Ale</u>	All Grain	A mixture of Pale, Amber, and Crystal malt give this brew it Northern Brewer hops lend to it's aroma and flavor. "Red R bet your friends will come over!" For another beer that is....
<u>Sailor's Delight</u>	All Grain	A sweet red with mild hop flavor. "Red brew at night, Sailor' something like that...."

Brown Ale

<u>Brown Eyed Ale</u>	All Grain	This recipe produces an excellent & extremely well balanced creamy head with just the right amount of bitterness & hop the very freshest German & American hops.
<u>Dithyrambic Brown Ale</u>	Extract	Medium-colored, it is riotously flavored with the distinctively roasted barley. This beer is simple to brew and offers a dry, without the balancing sweetness of a full-bodied stout.
<u>LDB Ale</u>	All Grain	This brew is a rich brown ale. The abbreviation, LDB, stand Brown. Thus it was created and made on the Labor Day hol
<u>Monkey's Paw Brown Ale</u>	All Grain	A rich, satisfying chocolaty brown ale. A pleasing sweetnes crisp finish of English hops.
<u>Newcastle Brown Ale</u>	All Grain	English bottled brown ale. Malt and toffee aroma. Full bodie sweet in the mouth, pronounced toffee finish.
<u>N-U-T Brown Ale</u>	All Grain	Newcastle Upon Tyme Brown Ale = N-U-T
<u>Samuel Smiths Nut Brown Ale</u>	All Grain	English bottled brown ale. Fine example of a North-east bro coloured, with a fruity, estery nose, sweet malt and dark frui finish that starts malty and becomes dry with gentle hops a

Honey

<u>Crystal Honey Ale</u>	Extract	Brewed with one of the lightest malt extracts available, fres honey in place of malt or corn sugar, makes this beer clean exceptionally light with a mesflow, aromatic hop flavor. The encourages a very complete fermentation and subsequentl
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Mild Ale

<u>American Mild</u>	All Grain	A brew is rich in color as well as flavor. The Caramel and C the dark color while the Kent Golding hops provide the add This recipe is the result of combining ingredients that are fo
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and a Brown Ale. It's a great end of summer or early fall bre

Pale Ale

<u>American IPA</u>	All Grain	What homebrewer can resist a massively hopped IPA?
<u>C & J's India Pale Ale</u>	All Grain	This is a vigorous but not overwhelming India pale ale that hopping during the secondary fermentation. The Munich an additions give it good body.
<u>English IPA</u>	All Grain	IPA is a beer steeped in British military history. But it is also specific need and circumstances that forced changes in bre time. The full name, India pale ale, refers to the beer produ troops and a growing number of citizens in the Indian mark occupation of that country.
<u>Fireside Ale</u>	All Grain	This mild Pale Ale is meant to be had on a cold winter night fire.
<u>My P A</u>	All Grain	A great Pale Ale, heavy with hops.
<u>Nor'Eastern Pale Ale (IPA)</u>	All Grain	Betch your gonna love it!
<u>Pale Ale</u>	All Grain	Stronger and more bitter in flavor than the curiously named dry malt base to bring out all the flavor and aroma of the be
<u>Sierra Nevada Pale Ale</u>	All Grain	The secret to SNPA's incredible hoppy character is the add much" Cascade at the very end of the boil, dunked in quickl time and prevent grassy flavors.

Porter

<u>House Porter</u>	All Grain	A porter which could be classified as a light stout. The subtl and full body is achieved through using acidulated and stou
<u>Porter</u>	Extract	A great recipe, simple and almost foolproof. Like all ales, p rewarding beer to brew at home. Age 2 weeks before drinki
<u>Pouter</u>	All Grain	Indecisiveness was responsible for this beers name. It's so Porter and a Stout!

Scottish Ale

<u>Hop Scotch Ale</u>	All Grain	The names Scotch ale, wee heavy, and 90 and 120 shilling with original gravities of 1.070 to 1.130. The alcohol content range from 6 percent to 9 percent by volume.
<u>McEwan Eighty-Shilling</u>	All Grain	Scottish ale. Strong malt character with citric fruit note. Mou with dry, slightly fruity finish.
<u>Scottish Export Ale</u>	All Grain	In the past, this brew might have been name 80 shilling ale, reflection of the taxation system in Scotland. The higher the the brew higher the tax per barrel. This one has an original and 1.060.

Seasonal Brews

<u>Pumpkin Pleaser</u>	All Grain	With the beginning of fall, what would make a better seaso pumpkin ale. The combination of fresh pumpkin and spices pleasing taste!
<u>Santa's Bun Warmer</u>	All Grain	My first Christmas homebrew!

Stout

<u>Stout</u>	Extract	Heavier than porter, with a more pronounced roasted malt f like an ale.
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Wheat

<u>Hefeweizen Dark</u>	All Grain	A dark wheat with a full body but subtle hop flavor. Added fl the Weihenstephan Wheat yeast and German malts.
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Recipes from the Archives of Our Members

Check out the [Cooking with Beer](#) Page.

Oatmeal Stout

Joe Yoder

10 Gallon Batch-All Grain

15 lbs. 2 Row Pale Ale Malt
 5 lbs. Munich Malt
 1 lb. Roasted Malt
 1 lb. 120 L. Crystal Malt
 1 lb. Flaked Oatmeal
 1 oz. Cascade Hops (first wort)
 1 oz. Cascade Hops (60 min.)
 2 oz. Northern Brewer Hops (60 min.)

- Original Specific Gravity: 1.056
- Final Specific Gravity: ?
- Boiling Time: 60 min.

Brewer's Specifics

Mash grains at 152 F for 90 minutes.

Brewer's Comments

I made up the recipe with help from Ray Daniel's book, "[Designing Great Beers](#)".

Duck Down Brown Ale

Joe Yoder

As Brewed at the LBG BrewFest

10 Gallon Batch-All Grain

20 lbs. 2 Row Pale Malt
 4 lbs. Caramunich Malt
 1 lb. Chocolate Malt
 1 oz. Cascade Hops (first wort)
 2 oz. Cluster Hops (60 min.)
 1 oz. Cascade Hops (30 min.)
 2 oz. Cascade Hops (2 min.)
 2 oz. Cascade Hops (dry)

- Original Specific Gravity: 1.052
- Final Specific Gravity: ?
- Boiling Time: 60 min.

Brewer's Specifics

Mash grains at 152° F for 90 minutes or until converted. Add boiling water to raise temperature to 165 deg. (Mash out). Let set for 15 min. Drain into kettle. Add first wort hops. Sparge with 165 deg. water.

Blue Spruce Brown Ale

Joe Yoder

10 Gallon Batch-All-Grain

20 lbs. 2 Row Malt
 2 lbs. 40 L Crystal Malt
 1/2 lb. Chocolate Malt
 1 oz. Cascade Hops (first wort hopped)
 1.5 oz. Hallertau Northern Brewer Hops (60 min.)
 1 oz. Cascade Hops (2 min.)

Spruce Needles: (Use the fresh growth from a Blue Spruce Tree)

1/2 qt. with first wort hops
 1/2 qt. for 60 minutes
 1/2 qt. for 30 minutes
 1/2 qt. for 2 minutes

- Original Specific Gravity: 1.050
- Final Specific Gravity: 1.018
- Boiling Time: 60 min.

Brewer's Specifics

Mash grains at 152° F for 90 minutes or until converted.

Apricot Honey Ale

Rob Dewhirst

5 Gallon Batch-Extract

6 lbs. Unhopped Pale Malt Extract
 1 lb. Honey (Clover)
 1 1/2 oz. Hallertau Hops (45 min.)
 1/2 oz. Saaz Hops (5 min.)
 1/2 tsp. Irish Moss
 49 oz. can Oregon Fruit Products Apricot Puree
 Wyeast 1056 American Ale Yeast

- Original Specific Gravity: +/- 1.050
- Final Specific Gravity: +/- 1.009
- Primary Fermentation: 5 Days in Plastic
- Secondary Fermentation: 7 Days in Glass

Brewer's Specifics

Add the honey stirring constantly to prevent sugars from burning on bottom of pan. Add Irish Moss to boil. Hallertau hops for a minimum 45 minute boil. Five minutes from end of boil, add the Saaz.

Add fruit puree to secondary.

Original source: Oregon Fruit Products.

St. Brendan's Holiday Ale

Pete Clouston

Third Place Winner 1998 Kansas City Bier Meisters Competition

5 Gallon Batch-Extract

1/2 lb. Special B Malt
 1/8 lb. Chocolate Malt
 6 lbs. Amber Dried Malt Extract
 22 oz. Nature's Golden Honey
 1 1/2 oz. Cascade Pellets, 6.1% Alpha Acid (60 min.)
 1 oz. Saaz Leaf, 2.6% Alpha Acid (30 min.)
 1 oz. Saaz Leaf, 2.6% Alpha Acid (5 min.)
 4 3 in. Cinnamon Sticks
 1 oz. Crushed Coriander
 1/2 oz. Dried Bitter Orange Peel
 5 Whole Cloves
 1 oz. Grated Ginger
 Wyeast 1056 American Ale Yeast

- Original Specific Gravity: 1.053
- Final Specific Gravity: 1.012
- Boiling Time: 60 min.
- Primary Fermentation: 13 Days at 70 deg. in Glass
- Secondary Fermentation: 8 Days at 70 deg. in Glass

Brewer's Specifics

Steeped Grains for 30 Minutes in Two Gallons of Water.
 Boiled Extract and Honey for 60 Minutes.

Brewer's Comments

This is a variation of a recipe from a Papazian book. I brewed it a month earlier this year than last, but it really gets better with age. The ginger tends to mellow out.

Old 58 Altbier**Pete Clouston**

Third Place Winner 1998 Kansas City Bier Meisters Competition

5 Gallon Batch-Partial Mash

1 1/2 lbs. DWC Pale 2-Row Malt
 1 1/4 lbs. Munich Malt
 1/2 lb. Wheat Malt
 1/2 lb. Belgian Biscuit Malt
 1/2 lb. 40 L Crystal Malt
 1/4 lb. Special B Malt
 1/8 lb. Chocolate Malt
 4 lbs. Alexander's Pale Malt Syrup
 1 oz Northern Brewers Leaf, 6.9% Alpha Acid (60 min.)
 1 oz. Mt. Hood Leaf, 5.4% Alpha Acid (30 min.)
 1 oz. Saaz Leaf, 4.1% Alpha Acid (5 min.)
 1/4 tsp. Irish Moss (30 min.)
 Wyeast 1007 German Ale Yeast

- Original Specific Gravity: 1.044

- Final Specific Gravity: 1.012
- Boiling Time: 60 min.
- Primary Fermentation: 14 Days at 65 deg. in Glass
- Secondary Fermentation: 15 Days at 65 deg. in Glass

Brewer's Specifics

Hold Grains at 135 deg. for 30 Minutes in 4 qts. Water.

Add 2 1/2 qts. Boiling Water and Bring Temperature Up to 150 deg. and Hold for 30 Minutes.

Sparge with 2 Gallons of 167 deg. Water.

Brewer's Comments

This is based on another Papazian recipe. This time from Zymurgy. I have never drank a true Dusseldorf Altbier, but this is mighty tasty.

In Heat Wheat (Weizen)

Doug and Sherry Holub

10 Gallon Batch-All Grain

- 10 lbs. 6-Row Malted Barley
- 6 lbs. Malted Wheat
- 1 oz. Hallertau Hops (60 min.)
- 1/2 oz. Hallertau Hops (10 min.)
- Wyeast 3069 Weihenstephen Wheat Yeast

Brewer's Specifics

Protein Rest for 40 Minutes at 51-53 deg. C. Raised Temperature to 66 deg. C with Boiling Water (Took a Long Time-Init. hit 61 deg. C). Rest for 80 Minutes; Starch Conversion was Complete. Sparged to Approximately 12 Gallons with 80 deg. C Water with Sparge Magic. Boiled for About One Hour and Cooled with CC Wort Chiller.

English Red Bitter

Robert Johnson

Second Place Winner 1996 Kansas Bier Miesters' Competition

10 Gallon Batch-Extract

- 1 can Cooper's Light Malt Extract (Unhopped)
 - 1 can Cooper's Real Ale Malt Extract (Hopped)
 - 4 lbs. Dried Malt Extract
 - 1/4 lb. Roasted Barley
 - 3 1/2 oz. Mt. Hood Hops (Boiling)
 - 1 oz. Cascade Hops (Boiling)
 - 1 oz. Hallertauer Hops (Aroma)
 - 1 pkg. Wyeast 1968-London ESB Yeast
 - 1 pkg. Wyeast 1084 Irish Ale Yeast (it's a long story!)
 - 2 1/2 cups Dried Malt Extract (Bottling)
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Bald Eagle Brown Ale

Pete Clouston

Third Place Winner 1996 Topeka Hall of Foamers Competition

5 Gallon Batch-Extract

1 1/2 lbs. Belgian CaraMunich Malt
 1/4 lb. English Dextrin Malt
 1/4 lb. English Chocolate Malt
 6.6 lbs. Northwestern Gold Extract Syrup
 1 oz. Chinook Hop Pellets, 11.8% Alpha Acid (60 min.)
 1/2 oz. English Kent's Goldings Hop Pellets, 5.3% Alpha Acid (30 min.)
 1/2 oz. Willamette Hop Pellets, 4.2% Alpha Acid, (30 min.)
 3/4 oz. Cascade Hop Pellets, 4.9% Alpha Acid (5 min.)
 3/4 oz. Cascade Hop Pellets, 4.9% Alpha Acid (dry)
 Wyeast 1098 British Ale Yeast

- Original Specific Gravity: 1.048
- Final Specific Gravity: 1.014
- Boiling Time: 60 min.
- Primary Fermentation: 9 Days at 70 deg. in Glass
- Secondary Fermentation: 5 Days at 70 deg. in Glass

Brewer's Specifics

Mashed Grains at 153 degrees for 60 minutes.
 Sparged with 1 1/2 Gallons Water.

Pig Master II Pale Ale**Pete Clouston**

Third Place Winner 1997 Kansas City Bier Miesters' Competition

5 Gallon Batch-Partial Mash

3 lbs. American 2 Row Malt
 1/2 lb. 40 L. Crystal Malt
 3.3 lbs. Northwestern Gold Extract Syrup
 1.4 lbs. Alexander's 60% Wheat 40% Barley Extract Syrup
 2 oz. Fuggles Hop Pellets, 3.6% Alpha Acid (60 min.)
 1 1/2 oz. English Kent's Goldings Hop Pellets, 6% Alpha Acid (5 min)
 1/2 oz. English Kent's Goldings Hop Pellets, 6% Alpha Acid (dry)
 Wyeast 1318 London III Ale Yeast
 3/4 cup Corn Sugar (Bottling)

- Original Specific Gravity: 1.042
- Final Specific Gravity: 1.014
- Boiling Time: 60 min.
- Primary Fermentation: 20 Days at 65 deg. in Glass
- Secondary Fermentation: 8 Days at 65 deg. in Glass

Brewer's Specifics

Mash Grains at 152 degrees for 60 minutes

America's Best Beer IPA***Joe Yoder**